

THE CLAIMS

What is claimed is:

5 1. A process for the preparation of an aromatizing composition, which comprises conducting a bioconversion of a mixture at least two amino compounds selected from the group consisting of amino acids and peptides and at least one reducing sugar in the presence of a yeast under conditions sufficient to form the aromatizing composition.

10 2. The process according to claim 1, which further comprises separating a supernatant comprising the aromatizing composition from the mixture after the bioconversion.

15 3. The process according to claim 2, wherein the supernatant is dried to obtain the aromatizing composition in the form of a powder.

20 4. The process according to claim 1, wherein the aromatizing composition includes a complex mixture of aldehydes, ketones and diketones, furane derivatives and alkylpyrazines

 5. The process according to claim 1, wherein the amino acids are selected from the group consisting of arginine, citrulline, glutamine, ornithine and proline.

25 6. The process according to claim 1, wherein the peptides are selected from the group consisting of dipeptides and tripeptides.

 7. The process according to claim 1, wherein the reducing sugar is selected from the group consisting of C5 and C6 monosaccharides.

30 8. The process according to claim 7, wherein the sugar is selected from the group consisting of fructose, glucose and rhamnose.

9. The process according to claim 1, wherein the yeast is selected from the group consisting of *Saccharomyces cerevisiae*, *Saccharomyces bayanus*, *Candida versatilis*, and *Debaromyces hansenii*.

5 10. The process according to claim 1, wherein the amino compounds and reducing sugar are present in a molar ratio of 1:1 to 1:10.

11. The process according to claim 1, wherein the bioconversion is conducted for 2 to 48 hours at a pH of 5 to 8 and at a temperature of from 20 to 50°C.

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12. A process for generating a baked aroma which comprises heating a composition obtainable by the process according to claim 1 to release a baked aroma therefrom.

15 13. The process according to claim 12, wherein the heating is carried out at a temperature of from 90 to 200°C for 5 to 360 minutes.

14. An aromatizing composition obtainable by the process of claim 1.

20 15. An aromatizing composition in dry powder form obtainable from the process of claim 3.

16. A dough composition comprising a sufficient amount of the aromatizing composition of claim 14 so that, when the dough composition is baked, a baked aroma is released from the aromatizing composition.

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17. The dough composition of claim 16 in a non fermented form.

18. A method for making a bakery product having an improved aroma which comprises :

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mixing flour, water, yeast and the aromatizing composition of claim 14 to form a dough mixture,

kneading the mixture to form a dough,

fermenting the dough if necessary, and

baking the dough at a temperature and for a time sufficient to bake the dough and release a baked aroma from the aromatizing composition.

19. A method for making a bakery product having an improved aroma which
5 comprises :

mixing flour, water, yeast and the aromatizing composition of claim 15 to form a dough mixture,

kneading the mixture to form a dough,

fermenting the dough if necessary, and

10 baking the dough at a temperature and for a time sufficient to bake the dough and release a baked aroma from the aromatizing composition.